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The DOMESTICK COFFEE-MAN,

SHEWING

The True Way of Preparing and Making of CHOCOLATE, COFFEE and TEA.

I. *Cocoa* CHOCOLATE the difference between *Carracca* and *Martinico*. How to make it out of the raw Nut into Paſte, with or without Sugar, and into Liquor, with or without Milk.

II. The Beſt Method of Roaſting COFFEE, and making it into Liquor, with an Account of its Curing the Rheumatiſm in Three Gentlemen, which had continued near Two Years, when they receiv'd no Benefit by a long Application of Bliſters, nor continual Uſe of Opiates.

III. Of TEA, GREEN, and BOHEA, their Excellent Virtues and Goodneſs deſcribed. Likewiſe how to make *Gill*, *Scurvy-Graſs*, and Dr. BUTLER'S Ale, *Uſquebaugh*, *Cinamon-Water*, *Orange* and *Lemon-Waters*, *Roſa-Solis*, *Arrack*, Dr. STEVENS'S famous Cordial-Water, from the True Receipt, given by the Doctor a little before his Death, to the late Arch-Biſhop of *Canterbury*, with many Things worthy of Note.

By *HUMPHRET BROADBENT*, of *London*, COFFEE-MAN.

LONDON;

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THE PREFACE.

WHAT I have ventured to say in the following Pages, I humbly Conceive, if seriously Considered, and duly made Use of, will be of great advantage both to the publick and private Benefit of all who daily Drink the Liquors herein Treated of; and that they will be careful, if so it suits with their Conveniency or Leisure, to Sift or Canvass their Observations (if any they make) in this Nature; if not for the Publick, for their own Satisfaction; for it is by their Observation, and careful Canvasing, that Things come to Perfection.

Since what is here Treated of, is of most Excellent Use and Virtue (if we are not given to Luxury and Wantonness) to preserve the Body in Health, and free us from many vexatious Diseases.

It seems to be a Blessing sent from Heaven, too great for my dull Pen to Demonstrate; therefore I do most heartily wish it may be duly Con-

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ſidered by Perſons of more Compaſs and Penetration in ſuch Matters, whoſe Learned Authority will give it greater Weight than mine can in the leaſt Pretend to; for I cannot but Conceive it to be Applicable to a great many Uſeful Ends, as every Curious and Inquiſitive Perſon may eaſily Apprehend.

And therefore with Submiſſion, a Subject not Unworthy (for the Publick good) to come under the Conſideration of ſome of our moſt Learned Pens.

The Publication of the following Pages, is certainly for the Publick good. For which Reaſon the meaneſt helps to this End, ought to be Contributed as they may prove Serviceable in ſome Exigencies or other, 'till Illuſtrated by ſome Noble Genius.

Moreover, for theſe who Delight to make Uſe of a Still, I have added ſome Experienced Receipts for the making of Cordial Waters, *&c. which when put in Practice, will be found to be True and Genuine, and as good as can be Bought for Money.*

Indeed as to the Receipt for making Engliſh Arrack, *I have never tried it, ſo can ſay but little to it. However having the Receipt by me, I thought good to put it among the reſt for others (if they think fit) to Refine it, or Uſe it as it is, which they have moſt Inclination too.*

THE

The DOMESTICK Coffee-Man, &c.

COCOA *Nuts*, whereof *Chocolate* is made, grow in the *Weſt-Indies*, and their goodneſs is according to the place they come from.

The beſt are the *Caracca-Nuts*; thoſe which grow in the *Martinico*, and other, Iſlands, are nothing near ſo good, but have a bitter Taſte in them, they grow in Husks about the bigneſs of an *Almond*, and almoſt like one, being of a brown Colour.

They ought to be kept Dry, in ſome Box in a Garret, *&c.* a Cellar is not proper, becauſe the Dampneſs thereof, will cauſe them to Rot. In working them into Paſte, ſome have mixed Perfumed Roots and Spices, which I take not to be ſo good as to make it out of the Simple *Nut*, becauſe it will not agree

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agree ſo well with every ones Conſtitution as the Simple way will, it being of a very Soft and Nouriſhing Nature.

Having Choſen your *Nuts*, let them Roaſt over a clear Charcoal-Fire, keep them continually moving, for if they ſtand, they Burn and are Spoiled; neither Roaſt them too much, (leaſt you Spoil them that way) but ſo that all their Shells or Hulls being broken, they may eaſily fall off; which being ſeparated from the Subſtance of the *Nut*, are to be broken or bruiſed, and then layed on a Poliſhed Porphyrie Stone, not perfectly flat but a little hollow, which being Heated, is to be laid at a little diſtance over Live Charcoal, or other Embers on which a Hot Iron, or Stone Rowler, is to be rowled upon till the whole Subſtance of the *Nut* (which is exceeding Oiley) is reduced to a Paſte, the longer you work it, the Finer it is, but be very careful of its Oilineſs, and heedful that it do not Burn, therefore obſerve never to ſuffer the Plate to be too hot, moving the Maſs from the Stone often with an Iron Slice, ſome make uſe of a very bright Iron Plate, and an Iron Rowler two hands longer than the Plate, and about Ten Pound Weight.

When work'd up, and while Warm, it is to be put into Tin Pans of a Pound, half a Pound, or a quarter of a Pound, as you think fit.

They

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They will ſoon dry, and come out eaſily, they muſt not be put into Wood, for they will ſtick to that, and break before they come out; but obſerve as aforeſaid, when dried, paper them up, and keep them in a dry place for Uſe.

If you make it up with Sugar, take its equal weight of double refin'd Sugar, or any other you like beſt, and ſo work it into Paſte as before; this is called Chocolate with Sugar, the other is called All-Nut.

There are ſeveral ways to make it into Liquor, of which I ſhall ſet down ſome Examples, that my Readers may make Tryal of them in their Families, if they think fit, to their no ſmall Satisfaction.

The way in *Coffee-Houſes, viz.* Some put half a Pound, and ſome three quarters of a Pound of All-Nut, and as much Sugar to a Gallon of Water, and let it Boil about Seven or Eight Minutes, or till they ſee it break through the Head; but this is not to be diſcern'd in all Chocolate through the Careleſneſs and Knaviſhneſs of the Maker. Likewiſe the Quantity of Sugar in this Compoſition, I think too much, for what will pleaſe one may not pleaſe another, ſo that if leſs was put in, it would be the better, and if it is not ſweet enough for ſome, give them more Sugar if they call for it, for you may eaſily put ſome in, but not take

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take any out when it is in. And now for a good Breakfaſt. Take

Water a Quart, Chocolate made with Sugar, half a Pound, fine Flower, a quarter of an Ounce, Brandy a quartern, or ſomewhat more, and a little Salt; Mill it well, and let it Boil about Eight Minutes, then Mill it again, and Brew it well, and its done. Take

Water a Quart, Chocolate-All-Nut, Sugar, of each Four Ounces, fine Flower, a quarter of an Ounce, Brandy as before; Mill them together, and let it Boil about Ten Minutes, then Mill, and Brew it; and its done.

Milk Chocolate.

Water, Milk, of each half a Pint, Chocolate All-Nut, Two Ounces, Sugar, Two Ounces, and proceed as before.

Wine Chocolate.

Water three quarters of a Pint, good Sherry, half a Pint, Sugar-Chocolate, a quarter of a Pound, Flower, a quarter of an Ounce, and a little Salt, mix diſſolve and boil Theſe about Ten Minutes, then Mill, and Brew it, and its done.

Wine Chocolate.

Water, three quarters of a Pint, Sherry, half a Pint, Chocolate-All-Nut, Two Ounces and a quarter, of Sugar, from Two Ounces and a half, to three Ounces, fine Flower, a quarter of an Ounce; Mix, Diſſolve and Boil theſe about Ten Minutes as before.

Now

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Now the proportions here ſet down makes ſtrong and very good Chocolate, and the Time limited for the making of it, is according to the goodneſs of the Fire, a ſlow Fire will make it require a longer Time. The beſt Chocolate Paſte, *viz.* that which is made of *Carracca Nuts*, makes the beſt Chocolate, of a Pleaſant, Sweet and Musky Taſte; whereas the *Martinicos* or other Nuts are bitter, and make it much Inferior; ſo that adding a little Salt to it, very much heightens the Excellent Reliſh. To theſe proportions, you may add one or two Yolks of Eggs, whereby it will be more Nouriſhing, yet in weak Stomachs it will always lye heavy, ſo that they cannot bear it, becauſe a great deal of Chocolate is not well Wrought, (ſometimes through the Knaviſhneſs of the Maker) but being made, will ſeparate and precipitate from the Water; therefore adding the quantity of Flower as abovemention'd, that being Boil'd up with it, thickens the Water, and becomes perfectly United with the Chocolate; the proportions of Flower ſet down will do, but ſome Chocolate will require a greater quantity, according as the Paſte is made, better or worſer; The Brandy added to the Water-Chocolate, cannot be taſted by the niceſt Palate, yet certainly it very much heightens the fine Reliſh of the Chocolate when made. In drinking the Milk Chocolate, if you add a Glaſs of Canary it will be Excellent. But take

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care it does not Boil over, for if it ſhould, the beſt is gone and the Chocolate is good for nothing; but when you ſee it riſe, put it a little diſtance from the Fire, and as it Falls put it near the Fire again: Beſure, Brew and Mill the Chocolate well, whereby the Body of it will thoroughly diſperſe and mix itſelf with the Water, and if the quantity of Sugar here preſcribed ſhould be too much, or too little, you know how to take care of that when you make Chocolate again, either by putting more thereto, or taking ſome therefrom.

It is recommended to be a Nouriſher and Reſtorer of the Body in Conſumptions, cauſing a Cheerful and Healthful Countenance, it comforts and Strengthens Weak and Infirm People.

Coffee.

Coffee, The Production of which is not known to be Natural in any part of the World but in *Arabia-Fælix*, a few Days Journey Inland from *Moco* near the City of *Siena*, twenty Degrees *North Latitude*. The Prince whereof permits great Freedom of Trade to all Nations.

I ſhall Remark (ſays Mr. *Bradley* *) wherein lies the difference between what we call *Turkey* and *India* Coffee, and why the latter has not

* *See his Tract of the Virtue of* Coffee, *with Regard to the Plague*, Page 28.

been

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been eſteemed ſo good as the former. (in theſe words) The firſt of theſe is brought by the *Turkey* Merchants, who go up in the Countreys where it grows, and there Contract for the Fruit of the Gardens for ſo many Trees as they have Occaſion for; when it is gathered they bring it upon *Camels* down to *Judea*, a Port at the bottom of the *Red Sea* (which is the Port of Grand *Cario*) to be Tranſported to *Suez*, from thence by Land about Seventy Miles to Grand *Cairo*, and ſo down the *Nile* to *Alexandria*, where it is Shipped off for *Aſia* or *Europe*.

There commonly comes thus, every Year to *Egypt*, from Sixty to Seventy Thouſand Bailes of *Coffee*, which may Contain one with another, about Three Hundred Weight.

The *Baſhaw* of *Cairo*, ſets a Price upon it according to its Abundance or Scarcity, and the People there make uſe of it in the Market, counting ſo many Berries to an † *Aſper*. But that ſort which we have, under the Character of *Indian Coffee*, is brought to *Bettelfukere*, where the *Engliſh*, *Dutch*, and *French* of late Years, ſend up Factors to Buy the ſaid Commodity, and bring it on *Camels* to *Moco*, from whence it is Ship'd to *Europe*, by which means (although it is obliged to paſs the line twice)

† *A* Turkiſh *Coin worth about Three Farthings.*

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what we now have that way is little Inferior to *Turkey*, which was formerly the Refuſe of what the *Turks* left at *Bettelfukere.*

The immenſe quantity of Coffee, which is Yearly Exported from this one Country to other parts of the World, we are inform'd is near a Million of Buſhels one Year with another. Yet we may with much Surprize, admire how it is poſſible the Number of Buſhels I have mentioned, ſhould be ſufficient to anſwer the vaſt Demands for it; ſince it is in great Eſteem all over *Europe*, *Africa*, and *Aſia* to their utmoſt Bounds.

The *Turks* have taken particular Care and Caution to preſerve this Plant peculiar to themſelves, yet the *Hollanders* ſome Years ago, found means to furniſh themſelves with it, and have made a Plantation of it about *Batavia*, in the Iſland of *Java*, which has already produced ſome Tuns of Fruit.

Particular Care ought to be taken in Roaſting the Berries, for without doubt in that, Depends much the goodneſs of them Berries, *Monſr. Bernier* ſays, that at Grand *Cairo*, where there was above a Thouſand *Coffee-Houſes*, there was but Two Perſons who rightly Underſtood that Art. I hold it beſt to Roaſt them in an Iron Veſſel full of little Holes, made to turn on a Spit over a Charcoal Fire, keeping them continually Turning, and ſometimes Shaking them that they do not Burn, and when they are taken out

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out of the Veſſel, ſpread 'em on ſome Tin or Iron Plate 'till the Vehemency of the Heat is Vaniſhed; I would Recommend to every Family to Roaſt their own Coffee, for then they will be almoſt ſecure from having any Damaged Berries, or any Art to increaſe the Weight, which is very Injurious to the Drinkers of Coffee. Moſt Perſons of Diſtinction in *Holland* Roaſt their own Berries.

Mr. *Bradley* Recommends to Travellers, the putting the Powder of freſh Roaſted Coffee in Bottles cloſe ſtop'd, which for more than Twenty Days will preſerve ſtet Strength and Goodneſs, which I mention, (ſays He) for the ſake of thoſe who have been ſo much uſed to Drink Coffee in a Morning, that they have not their Health without it, or have been forced to take up with ſome Damaged Stuff in ſome Country Village; I am the more careful to make this Remark (adds he) becauſe I have ſometimes been a Sufferer on this Account, and I would advance as much as poſſible the content of Mankind.

And an Excellent Remark this is, well worth Recommending to Gentlemen and Ladies, eſpecially when they are Travelling.

I ſhall give one particular Caution, and then proceed to its Virtues, and the ſeveral ways of making it into Liquor.

In

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In all Hot Conſtitutions, it is very hurtful, becauſe it dries the Nerves too much, and is apt to make them Tremble, as in Palſies.

But it very much Strengthens a Cold Stomach, helps Concoction, removes Drowſineſs and Giddineſs, and other Diſeaſes, as the Head-Ach, Lethargy, and is uſed with good Succeſs by thoſe that are of a groſs Habit of Body, and of a Cold Conſtitution, good in Conſumptions, Swooning-Fits, and Rarifies the Blood, ſuppreſſes Vapours, gives Life and Briſkneſs to dull Spirits, and is ſo Effectual a Remedy againſt Worms in Children, that if the Mother Drinks frequently of it, when ſhe is with Child, the Infant will not be Troubled with Worms during its firſt Year.

It is the Opinion of all Phyſicians who have yet Wrote concerning the Plague, that thoſe Bodies whoſe Spirits are almoſt overcome by Fear, are the moſt ſubject to receive Infection, and that the Spirits muſt be Refreſhed only by ſuch Liquors or Preparations as will not promote Inflamations; and of this Nature (ſay they) is Coffee, which by a right Uſe, ſupports the Vital Flame, and Defends the Body from Peſtilential-Infection.

They Recommend it to be Drank Two or Three Times a Day; the firſt Thing in the Morning, then at Four in the Afternoon, and about Nine in the Evening.

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The common way of making this Liquor in our *Coffee-Houſes*, is, to put an Ounce of Powder, to a Quart of Water, and ſo let it Boil till the Head is Boyled down; but this is a very ſilly way, for it is Manifeſt by Daily Experience, that if Coffee be but very little too much Boiled it is Spoiled, and grows either Flat, or Sour; but if by long Cuſtom you will not part from your Boiling, let it not Boil above a Minute, for the Boiling evaporates it's fine Spirit and Flavour, for which Reaſon I would adviſe the Infuſion of Powder in Water, which will keep as good ſeveral Hours, as when firſt made.

Put the Quantity of Powder you intend, into your Pot (which ſhould be either of Stone, or Silver, being much better than Tin or Copper, which takes from it much of its Flavour and Goodneſs) then pour Boiling-Hot Water upon the aforeſaid Powder, and let it ſtand to Infuſe Five Minutes before the Fire. This is an Excellent Way, and far exceeds the common one of Boiling, but whether you Prepare it by Boiling, or this Way, it will ſometimes remain Thick and Troubled, after it is made, except you pour in a Spoonful or Two of cold Water, which immediately precipitates the more heavier parts at the Bottom, and makes it clear enough for Drinking: Mr. *Bradley* has intimated this, as above, but I can aſſure that Gentleman, that when I made a Pot of Coffee for any

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any particular Friend, I followed the ſaid way to a Tittle, a long while before Mr. *Bradley*'s Book came out, and when it was Publiſh'd, I was not a little pleaſed to find my own Sentiments Backed by ſo good an Authority.

Some, make Coffee, with Spring Water, but it is not ſo good as River, or *Thames*-Water, becauſe the former makes it hard, and diſtaſtful, and the other makes it ſmooth and Pleaſant, lying ſoft on the Stomach. If you have a deſire to make good Coffee in your Families, I cannot conceive how you can put leſs than Two Ounces of Powder to a Quart, or one Ounce to a Pint of Water, ſome put Two Ounces and a Quarter. This is very grateful to the Palate and Stomach, it Fortifies and Strengthens it, and all the Nervous Parts throughout the Body, adding thereto Life and Strength, and is good againſt the *Dropſie*, *Scurvy*, *Jaundice*, *Gout* and all *Rheumatick* Pains.

I have heard of a Gentleman that was Troubled with a *Rheumatiſm* in his Shoulder, which was ſo very Vehement, that he could not ſo much as lift his Hand to his Head, nor put it behind his Back, which continued with him near Two Years together, and he Received no Benefit either by a long Application of Veſicatories, or continual Uſe of Opiates. This violent Fit he was perfectly Cured of, by Drinking a full Quart of Strong Coffee at a Time, which

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ed for ſome Days together; the like, the ſame Gentleman Affirms, Cured Two others much more grievouſly Afflicted with *Rheumatick* Pains than he was; after many Applications and Uſe of other Things both External and Internal, had for many Years been Tryed in Vain.

This Strong Coffee was made by adding three Ounces of Coffee-Powder to a Quart of Water. Of Tea there are but two Sorts, Green and Bohea; a pravalent Curioſity after Novelty, eſpecially in matters of ſenſual Gratifications, almoſt continually Multiplies new kinds or diſtinctions of this Plant upon us, but as the Bohea, and Green, Includes all other ſubdiſtinctions, we ſhall have Regard to no other: The Price of which Varies much according to its goodneſs.

Bohea Tea, by all is found, and allowed to be, of a fine Softning, Nouriſhing Quality, and is much eſteemed for a Breakfaſt with or without Milk, it ſatisfies Hunger, and affords a fine Nouriſhment; and is alſo Recommended as very proper in all inward Waſtings, Decays, and Ulcerations, eſpecially in the Lungs (ſays a * Worthy Gentleman) this has made ſome Emperical Impoſtures with which this Country very Scandalouſly abounds, put

* *Quincy's* Pharmacopœa *Page* 109.

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off upon the World a pretended Spirit of Bohea, for an infallible Reſtorative and Curer of all Conſumptive Caſes, but they muſt be very Ignorant, who cannot ſee through ſuch a Vile Cheat. For ſuch *Balſamick* Qualities which are eaſily drawn out with Hot Water, are the moſt remote, imaginable from any Thing of a Spirituous Nature, and therefore will not riſe in a Still under that Demonſtration; and if they are endeavoured to be reduced to a Spirit by Fermentation, which doth not ſeem Impracticable, yet by ſuch an Operation, they will be ſo Broken and Changed, as wholly to loſe their ſmooth Adheſive and *Balſamick* Qualities, and therefore can in no reſpect Anſwer in that Form the intention of a Reſtorative; but while the World will be ſo eaſily Impoſed upon, there are never wanting thoſe to do it.

Green-Tea, both this and the other, grows on Shrubs in *China*, *Japan*, and other Places; the People of which much Admire it (Green-Tea) for its ſanative Properties; they uſe it in moſt of their Complaints, and many Live to a Healthful Old Age by its Benefit. The Goodneſs of this excellent Herb, conſiſts of Fair, Green, Tenderneſs, Excellent Fragrant, Smell, like Violets, and keeps a Clear Green Colour in Water, being Chewed, Streaks very Green like Graſs. *Schroder*, in his Account of this Plant, has given its Uſe and Virtues in various Terms of which as followeth. He ſays, the property,

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property of this Herb is to diſſipate, or drive away the thinneſt Humours; whenceit follows, that in all Caſes where any Perſons are Affected with *Rheums*, and thin and moiſt Humours it is to good purpoſe Uſed, whether to preſerve from, or Cure them of the ſame, eſpecially in thoſe Diſtillations of Humours which are called *Catarrhs*, from whence proceeds Infirmities of the Head and Breaſts, running of the Eyes, heavineſs of the Head, noiſe in the Ears, ſhortneſs of Breath, palpitations of the Heart, *&c.* 'Tis alſo uſeful for weak Stomachs, and want of Digeſtion, in the weakneſs of the Joynts, it is alſo ſerviceable in the Gout. In ſhort, the Inhabitants of *China* who uſe it much, are free from Diſeaſes of the Joynts and Reins; to Sum up all, he goes on, it is Eſteemed the Great *Corroborator* of Human Strength, preſerving from all Accidents which proceed from ill Air, to which purpoſe divers Embaſſadors reſiding in thoſe parts, uſe it in the Morning, this Herb is prodigiouſly uſed and eſteem'd by moſt People of our own Country, and deſerves great Recommendations, it being admirably grateful to the Smell and Taſte, and carries an agreeable Roughneſs along with it into the Stomach, it is a very gentle Aſtringent, and very requiſite to a good Digeſtion; its Uſe after Dinner, or Eating, is of very great Service in aſſiſting Digeſtion, in preventing the Uneaſineſs, which uſually attends a

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full or weakly Stomach; it is accounted one of the Beſt, Pleaſanteſt, and Safeſt Herbs that was ever introduced into Food or Medicine; in the frequent uſe of which, Perſons generally enjoy a conſtant Health; it is beſt in the Morning and after Dinner, and not ſo good at Night, (except on purpoſe to keep you awake) becauſe it is ſaid to enable a Perſon to continue a long Time Wakeful, when you have put the Quantity of Tea in the Pot you deſign, if you at that Inſtant want a Diſh, it will be Requiſite, that you fill the Pot not above half full of Boiling Water, by which means it will preſently Extract the Tea, ſo as to make it fit to ſerve One or Two Diſhes as you have Occaſion, then fill the Pot inſtantly Full to the Top, ſo continue as long as you ſee it is good, ſo ſhall you keep your Tea good without any Waſte to the End, beſure keep it not too near the Fire, but in a Moderate Heat, for if it is kept in a Boiling or moderate Heat, it Exhauſts its fine Flavour and Goodneſs, which renders it Flat and Inſipid.

To make CHOCOLATE-CREAM.

Make a Pint of Chocolate, with Spring-Water, let it be cold, beat the Yolks of Three Eggs, mix it with the Chocolate, Sweeten it with Double Refin'd Sugar, ſtrain it, ſet it on a gentle Fire, keep it ſtirring 'till it begins to be thick, then pour in your Glaſſes.

Thus

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Thus having given you a general Account of Chocolate, Coffee, and Tea, with their reputed Virtues and Goodneſs, it may not be leſs profitable to thoſe that will be pleaſed to make uſe of the following, Recipes

GILL-ALE.

This is a Liquor in very great Requeſt, and Drank by moſt Gentlemen and Others, and Sold at moſt *Coffee* and *Victualing-Houſes* in *London* and *Weſtminſter*; it is made by the Infuſion of *Ground-Ivy* in ſtrong Ale, ſome Uſe that of 20, 24, and 28 Shillings a Barrel. I hold it is beſt to uſe the Herb dryed, which will make the Infuſion finer and ſtronger, becauſe its ſaline Parts will much more effectually and ſooner Mix and as it were Diſſolve, when it is put in Dry, then it would to put in the *Green Herb*, and if you add *Horſe-Radiſh*, it will keep it freſh and good in the Summer, from Souring.

'Twill * ſignifie nothing to make this *Herb*, an Ingredient to be managed in Diſtillation, ſo that muſt be a Notorious Cheat and Impoſition, which is Quacked upon the World, for a Spirit of *Ground-Ivy* to be a great Reſtorer and Curer of Conſumptions, for the ſame Reaſons as was given againſt Diſtillations of *Bohea Tea*.

* *Quincy* Pharmacopæa.

Dr.

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Dr. BUTLER's ALE.

Take Two Ounces of Sarſaparilla, Sena and Polipody of the Oak, of each Four Ounces, Anniſeeds and Carraway Seeds, of each Half an Ounce, Liquoriſh, Two Ounces, Agrimony and Maidenhair, of each one ſmall Handful, Garden Scurvey-Graſs, Ten Handfuls; Beat and Bruiſe theſe together, groſly put them with a Stone in a Canvaſs Bag, to work in Six Gallons of New Ale, when it is Three Days Old, Tap it.

ANOTHER.

Take Bettony, Sage, Agrimony, Garden Scurvey Graſs, Roman Wormwood, of each Three Handfuls, Roots of Alicompaine, Horſe-Radiſh, of each Four Ounces; Mix, put them in a Bag, hang them in Four Gallons of New Ale while it Works.

Here I preſent you with Two Receipts, both called by the Name of Dr. BUTLER's Ale, the former is ſaid to be the True and Genuine Receipt, left by Dr. BUTLER, the latter by that worthy Gentleman Dr. QUINCY; he ſays it is what now is Made and Sold in our Publick Houſes, having obtained a great Name among the common People, ſo that you may make which ſuits your Inclination beſt, as for the Roots and Plants, you may have them at the Phyſick Shops, at *Stocks*, or *Covent-Garden Markets*, the Seeds, if you cannot have them at the aforeſaid places, you may Repair to the *Druggiſt*.

SCUR-

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Scurvy-Grass-Ale.

Take Sena half a Pound, Rhubarb One Ounce and a half, Polypody of the Oak, Three Ounces, Winter Cinnamon, Five Ounces, Bayberries, Anniſeeds, of each Three Ounces, Sweet Fennel Seeds, Juniper Berries, of each Two Ounces, Horſe-Rediſh, Liquoriſh, of each Three Ounces, Twelve Civil Oranges, cut them in Pieces, and put the Ingredients with a Stone in a Bag to ſink to the Bottom in Six Gallons of New Ale, then take one Quart of the Juice of Scurvy-Graſs, Clarifie it over the Fire, and when Cold, put it in the Ale and Tun them, let them Work together Twenty Four Hours, then ſtop the Veſſel Cloſe, after Four, or Six Days, Tap it; the uſual Draught is a Pint Warm in the Morning Faſting, more or leſs according as it Works: When the Veſſel is out, you may fill it with Ale and freſh Oranges twice more.

Milk Water.

Take Cardus-Benedictus Six Handfuls, Wormwood Four Handfuls, Spearmint Two Handfuls, Shred them ſmall, and Stamp them a little, then pour on them two Gallons of New Milk, let them Infuſe Six Hours, and Diſtill in a Cold Still, or in an Alembick, taking off the Head ſometimes and ſtirring the matter well with a Stick, elſe he Milk will grow into a Cake at the Top, and hinder the Water from Riſing.

Mum

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MUM the True Receipt as it is Recorded at the *Town-Houſe* in *Brunſwick, viz.*

Take Sixty Three Gallons of Fair Water (which has been Boiled to the Conſumption of a third Part) Brew it according to Art, with ſeven Buſhels of Wheat Malt, one Buſhels of Oat-Meal, and one Buſhel of Ground-Beans; when you Tun it. let not the Hogſhead be too full at Firſt, and when it begins to Work put into it, of the inner Rind of Firr three Pounds, tops of Firr and Birch one Pound, Cardus-Benedictus three Handfuls, Flowers of Roſa Solis a Handful or two, Burnet, Betony, Avens, Marjoram, Penny-Royal, Mother of Time, of each a Handful and a half, Elder-Flowers two Handfuls or more, Cardamoms bruiſed, three Ounces, Barberries bruiſed one Ounce, put the Herbs and Seeds into the Veſſel, when the Liquor has wrought a while, and after they are Added let the Liquer Work over the Veſſel as little as may be. Fill it up at laſt, and when it is ſtopp'd, put into the Hogſhead ten New Laid Eggs, unbroken or crack'd; ſtop it up cloſe and it will become Drinkable and Pleaſant in due Time.

Our *Engliſh* Mum-Makers, inſtead of the Inner Rind of Fir, and Fir Tops, uſe Cardamoms, Ginger and Saſſafras, Walnut-Rind, Madder, Read, Sanders and Alicampane Root, ſome add Brooklime, Water-Creſſes, Alexander, and

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and Horſe-Radiſh Roots raſped according to what their Fancy leads them.

PUNCH *Royal.*

Take Brandy one Quart and half a Pint, Spring Water a Quart, Lemon Juice a Pint, Loaf Sugar a Pound, mix them together. This Compoſition is a Noble Cordial, and all other Punch whatſoever, notwithſtanding the Strength, affects not the Head ſo much as the ſmaller ſort of Punch does; for the Lemon Juice in this, being four Times as much as in the ſame quantity of ſmall Punch. It more powerfully affects the Volatile Spirits of the Brandy, Chaining as it were down, for which Reaſon it is more Grateful and Comfortable to the Stomach, nor can it ſo eaſily aſcend into the Head and cauſe Intoxications as the ſmall Punch does.

ANOTHER.

Spring Water two Quarts, Lemon Juice half a Pint, one Civil Orange Squeez'd, and three quarters of a Pound of Loaf Sugar, mix them together and Strain it, put thereto a Quart of Brandy, and a Pint of White-Port if you pleaſe, and ſo in Proportion to any Quantity; if you put in a Pint of White-Port there muſt be above Two Quarts of Water, and more Sugar in proportion to that Addition.

PUNCH *Excellent.*

Spring Water two Quarts, Loaf-Sugar a Pound and a half, Rheniſh-Wine a Pint, Juice

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of Four large Lemons mix and ſtrain them, add good Brandy a Quart, ſeven Drops of true Spirit of Salt, a Dram of Alkermis, two Grains of Musk, three Grains of Ambergreaſe, ſtir them till well mixed, then Head it with a good Toaſt or Sea-Biſket.

USQUEBAUGH.

Take Aquavitæ one Gallon, Anniſeeds one Ounce five Drams, Cloves one Dram and a half, Nutmegs, Carraway-Seeds, Ginger, of each three Drams, Diſtil them according to Art. Then add to the Diſtilled Water, Spaniſh Liquoriſh bruiſed, Raiſons of the Sun ſliced, of each three Ounces one Dram and a half, Sugar half a Pound, Saffron one Dram, let it ſtand ten Days, then draw it off into another Veſſel for Uſe.

Dr. STEVENS's *Water, as Deliver'd by him to the late* Arch-Biſhop *of* Canterbury *a little before his Death.*

Take Gaſcoin-Wine one Gallon, Ginger, Galangal, Cinnamon, Nutmegs, grains of Paradice, Cloves bruiſed, Fennel-Seeds, Carraway-Seeds, Origanum, of each an Ounce, Sage, Wild-Marjoram, Penny-Royal, Mint, Red-Roſes, Thyme, Pellitory, Roſemary, wild Thyme, Cammomile, Lavender, of each one Handful, beat the Spices ſmall, and bruiſe the Herbs, and put them in the Wine in a Limbeck, and let it ſtand Twelve Hours, ſtirring it ſeveral

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ral times, then Diſtil it and keep the firſt Water by it ſelf for that is beſt, then keep the ſecond Water for that is good, and the latter Neglect it not for it is very wholeſome, though the worſt of the three.——The Virtues Attributed to this Water: It comforts the Spirits and Vital Parts, and helpeth the inward Diſeaſes that come of Cold, it is good againſt the ſhaking of the Palſie, and Cureth the Contraction of the Sinews, and helpeth the Conception of Women that are Barren, it killeth Worms in the Body, it helpeth the Tooth-Ach, it comforteth the Stomach, and cureth the Old Dropſie, it helpeth the Stone in the Bladder and the Reins, it helpeth a ſtinking Breath, and whoſoever uſeth this Water moderately, it preſerves them in good liking, and will make them ſeem Young in their Old Age.

With this Water Dr. *Stevens* preſerved Himſelf until ſuch Extream Age, that he could neither Walk nor Ride, and continued his Life (being Bed-Rid) five Years, when no other Phyſicians did Judge he could Live one Year, when he ſaid a little before his Death, that if he were Sick at any time, he never Uſed any thing but this Water only; and alſo the *Arch-Biſhop* of *Canterbury* found ſuch Aſſiſtance by it that he Lived till he was not able to Drink out of a Cup, but ſucked it through a hollow Pipe of Silver.

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Cinnamon-Water.

Strong Proof Spirits, one Gallon, Cinnamon (ſharp and biting) half a Pound, Anniſeeds one Ounce, Bruiſe them and Diſtil them according to Art; Dulcifie it with Loaf Sugar half a Pound.

Arrack *as made here.*

Take Brandy one Gallon, tart (not ſower) Cyder a Quart, Lemon Juice half a Pint, Water a Quart, Cinnamon, Nutmegs, and Ginger finely beaten, of each a quarter of an Ounce, White Sugar-Candy finely beaten two Pounds, mix them well together, put a Toaſt dipped in Honey into the Veſſel, keep it ſoft for Uſe.

Rosa-Solis.

Take Brandy two Quarts, infuſe therein four Handfuls of the Herb Roſa-Solis, then add Loaf Sugar powdered one Pound and a half, Milk-Water, one Pint and a half, Sugar-Candy half an Ounce, Musk two Grains, mix together, then Decant or Strain through a Cloth.

Rosa-Solis *Proper.*

Strong Proof Spirits, one Gallon, Roſa-Solis picked clean ſix Ounces, three Drams fifteen Grains, Juniper Berries four Ounces ſix Drams and a half, Sarſafras Roots with the Bark, Carraway Seeds, of each three Drams fifteen Grains, Mary-Gold Flowers, one Ounce, five Drams of Aniſeeds, one Onuce three Drams and a half, bruiſe them that are to be bruiſed, and Diſtil them according to Art. To the Diſtilled Liquor,

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quor, add *Spaniſh* Liquoriſh Bruiſed one Ounce five Drams, Dulcifie it with eight Ounces of Sugar, to which add Musk ſix Grains, Ambergreaſe eight Grains, Tincture of Clove-Gilly-Flowers or Roſes a ſufficient Quantity, mix theſe together, let them ſtand ten Days, then being fine, Decant or Draw it into another Veſſel for Uſe. If you have a mind to make a bigger Quantity you muſt double the Receipt.

LEMON or ORANGE-WATERS.

Take ſtrong Proof Spirits one Gallon, Lemon or Orange Peals dryed three Ounces, Aniſeeds one Ounce five Drams, bruiſe the Peels and Seeds, Diſtil them into ſtrong Proof Spirits according to Art, Dulcifie it with Sugar eight Ounces

If you would have it Lemon-Water, you muſt leave the Orange Peals out, in like manner, if you would have it Orange-Water, you muſt leave the Lemon Peals out.

USQUEBAUGH.

Take Double Diſtill'd Aqua Vitæ three Gallons, Mancerate Liquoriſh one Pound, Raiſons of the Sun ſtoned half a Pound, Cloves half an Ounce, Mace, Ginger, of each two Drams, ſtrain and keep for Uſe.

This is eaſily prepared without a Still, and was in the College ſtet Latin Diſpenſatory and may be in the new one ſo far as I know, I have not had time to look; there is no time Limited for the Infuſion of the Ingredients, which

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which becauſe the others take up ten Days, I think this cannot take up leſs, but this I leave to every ones Diſcretion.

F I N I S.

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